

# TURKEYS

## GEESE - DUCKS

### CHICKENS

### RABBITS



THE FINEST IN YEARS!! That's what our customers say when they see our Turkeys... big, fat birds that were selected from the best flocks, birds that pass every inspection for tenderness, freshness and all around quality. Every Turkey we sell is an A-1 select bird! Prices, of course are reasonable. We also have a complete line of Ducks, Geese and Roasting Chickens at market prices.

**GRUBB'S MARKET**  
CHOICE MEATS  
PHONE 779-TORRANCE  
IN SAFEWAY STORE 1929 CARSON ST.

### or a Chicken

Select a roasting chicken about five pounds. Look for one well covered with flesh and fat with a flexible breast bone and velvety skin.

**To Prepare for Roasting**  
The chicken may be dressed like the turkey, by slitting the skin down the back of the neck, disjuncting the neck and removing it. The chicken is stuffed front and rear and trussed just like the turkey.

**To Roast It**  
Place breast side up on rack in open roasting pan and roast in moderate oven, 325° F., until chicken is tender, basting occasionally. Do not add water. Allow 25 minutes per pound, using undrawn weight to figure time. Increase temperature to 450° F. during last half hour if further browning should be desired.

### or a Pork Roast

Select a shoulder of pork weighing five to seven pounds. Have the bone removed to make a pocket for stuffing. Have the rind gashed in squares.

**To Roast It**  
Wipe meat, sprinkle inside with salt, fill lightly with savory stuffing. Sew opening or tie with string. Place fat side up on a rack in open roasting pan. Roast in moderate oven, 300° F., allowing one hour per pound. Long roasting at low temperature insures a minimum of shrinkage, the meat will be tender and juicy, and the pan drippings will be brown but not burnt for gravy.

**To Carve It**  
Carving a stuffed shoulder of pork is a simple matter if you have a very sharp knife. Place meat fat side up on platter, hold steady with carving fork, cut down in half-inch slices.

### ... for Relishes

**Oyster Cocktail Sauce**  
½ cup chili sauce  
1 tablespoon grated horseradish  
1 teaspoon lemon juice  
¼ teaspoon salt  
¼ teaspoon pepper  
Dash of Worcestershire  
Combine ingredients, chill before serving.

**Oyster Bisque**  
3 cups milk  
1 slice onion  
2 stalks celery, diced  
1 sprig parsley  
1 bay leaf  
½ pt. oysters  
¼ cup soda cracker crumbs  
3 tablespoons butter  
2 teaspoons salt  
Paprika  
Scald milk with onion, celery, parsley and bay leaf for 15 minutes, and strain. Heat oysters in their own liquor over low heat for two or three minutes. Chop fine, add to milk. Add cracker crumbs, butter and salt. Serve at once, garnish with paprika.

**Tomato Cocktails**  
1 can tomato juice  
1 slice onion, minced  
1 stalk celery, minced  
¼ teaspoon horseradish  
Salt and pepper  
Dash of Worcestershire  
A little sugar and lemon juice  
Combine ingredients into quart preserving jar. Chill and shake thoroughly before serving.

**Cranberry Juice Cocktail**  
4 cups cranberries  
4 cups water  
½ cup sugar  
Pick over and wash cranberries, cook in water about five minutes or until the skins pop open. Strain, add sugar, mix well and boil two minutes. Chill before serving. Cranberry juice may be mixed with orange or pineapple juice or with ginger ale.

**Cranberry Jelly**  
4 cups cranberries  
2 cups boiling water  
2 cups sugar  
Pick over and wash cranberries, drain. Add water, boil 20 minutes, rub thru sieve. Cook three minutes, add sugar, mix well and cook two minutes. Pour into jelly glasses or small molds and chill.

### Military Rites Held For Bert Skansen

With the Harbor City American Legion post conducting the last rites, funeral service for the late Bert J. Skansen, World War veteran, were held Friday morning at the A. M. Gamby chapel. The military obsequies were concluded with interment at the national cemetery in Sawtelle. Mr. Skansen, 41 years old, passed away in his sleep sometime last Wednesday night on Thursday morning. He is survived by his mother, Mrs. Lena Skansen, and two brothers, Norman and Clyde.

Your rent money will buy a home.

## FIRST OF ALL... YOU NEED A TURKEY

Select a young hen turkey eight to 12 pounds, or a young tom turkey from 12 to 16 pounds or heavier. Allow one to two pounds per person, depending upon amount of left-over turkey desired. Young turkeys are this year's crop. The skin is soft, fine-grained and velvety, with a layer of fat forming beneath it. Where the fat has not yet formed, the skin is transparent and the flesh may have a bluish cast. Another characteristic of young turkeys is a flexible breast bone. The young hen turkey is

more rounded in contour than the young tom. The tom has a deeper breast bone.

### How to Prepare the Turkey for Roasting

Have the turkey drawn at market. Have butcher slit skin down the back of neck from shoulder to head, disjoint the neck at the shoulders and remove it. The neck is cooked with the giblets to give a rich stock for gravy.

Singe turkey, remove pin feathers, wash thoroughly and wipe dry. Sprinkle inside with salt, fill front cavity well with stuffing, then fill inside from the rear. Stuffing packed too tightly will burst the skin in cooking. Truss with skewers or string to hold bird in shape folding wings back on skin of

neck and tying legs and tail together. Brush with melted fat.

**How to Roast It**  
Place trussed turkey, breast side up, on rack in open roasting pan. Do not add water. Roast in moderate oven, 300° F., until turkey is tender, basting occasionally with melted butter and pan drippings. Allow 20 minutes per pound for eight to 12-pound birds, and 15 minutes per pound for 12 to 16-pound birds. Use undrawn weight to figure time. Salt and pepper skin during last 30 minutes cooking.

**How to Make Giblet Gravy**  
Wash giblets and neck, cover with boiling water, season generously with salt, pepper, onion, celery, bay leaf, etc. Simmer gently, remove liver after 15 minutes and continue simmering two hours. When turkey or chicken is done, remove to hot platter, pour off fat from roasting pan, blend in an equal

amount of flour, add strained giblet broth gradually and cool until gravy thickens, stirring constantly. Add chopped giblets additional salt if necessary, heat thoroughly and serve at once.

### Let Us Roast Your XMAS TURKEY

50c and 75c  
Christmas Needs  
• MINCE PIES  
• PUMPKIN PIES  
• ROLLS

We Deliver  
**Whitney's Bakery**  
1323 SARTORI  
Phone 572

## headquarters for CHRISTMAS FOODS

There's one phase of your Christmas shopping that can be accomplished with ease, and yet with extreme economy. By visiting your neighborhood Safeway store, you can obtain every item on your Christmas food shopping list at a low price, and be assured of fine quality merchandise and efficient service. Let your Safeway grocer help you with your Christmas food needs. He will save you time for other holiday tasks... and money for other holiday expenses.

**Ultra Fine Chocolates**  
Real fruit flavors... costly ingredients... money back guaranteed!

2-lb. box 59c

### Christmas Candies

Your neighborhood Safeway has a wide assortment of quality Christmas Candies. Buy your requirements for the holidays here. All these fancy sweets are made in our own spotless candy kitchens.

- Satin Mix Candy 2 lbs. 19c
- Broken Mix Candy lb. 10c
- Chocolate Peppermints lb. 21c
- Chocolate Drops 2 lbs. 19c

### MILK

RICH, PURE  
EVAPORATED MILK

3 TALL CANS 19c

## TURKEYS

PRIME YOUNG TOMS 23c  
PRIME YOUNG HENS 25c

COLORED HENS lb. 25c  
ROASTERS OR FRYERS COLORED lb. 27c  
PORK ROAST lb. 25c  
MINCE MEAT 2 lbs. 25c  
SAUSAGE PURE PORK lb. 30c  
OYSTERS LARGE SELECT Doz. 25c

SWIFT'S PREMIUM HAMS

Attractively packed in Christmas wrapping. 8 to 14 pound sizes. Boxed for mailing.

IDEAL FOR A GIFT

### CRACKERS

CRISP, FRESH  
FLAKY SALTED SODAS

1-Pound Package 14c

Elmhurst Olives Med. size, green label, 9-oz. can. 14c  
Elmhurst Olives Lge. size, red label, No. 1 can. 15c  
Elmhurst Olives Extra lge. Lt. blue label, No. 1 can. 16c  
Dromedary Dates Golden or pitted, Per. pkg. 12c  
Sun Maid Raisins 2 15-oz. Seeded or seedless. 2 pkgs. 17c  
Candied Citron 2 3-oz. Also orange and lemon peel. Dromedary brand. 15c  
Cherries 2 3-oz. Maraschino 5-oz. bottle. 15c  
NuMade Mayonnaise Pint Jar, 20c; quart jar. 38c  
Saled Dressing NuMade, Pint 18c; quart. 31c  
Fancy Tuna Chicken of the Sea, No. 1/2 can. 15c  
Mission Tuna Light meat, No. 1/2 can. 12c  
Nesco Crab Meat Also Chutney, No. 1/2 can. 25c  
Swans Down Cake Flour 23c 2 3/4-pound package  
Kellogg Corn Flakes 3 for 21c Cereal bowl free with three packages.  
Pale Face Ginger Ale 10c 12-oz. bottles (5c; 24-oz. size. (BOTTLES EXTRA)

Prices effective through Thurs. Dec. 24, in Safeway-operated departments in stores within 35 miles of Los Angeles.

Cranberry Sauce Ocean Spray, Stokely's 15c	Libby Pumpkin or Del Monte Fancy golden 10c
Tropical Mince Meat 35-ounce jar also jar 27c	Mission Inn Pumpkin 2 No. 2/4 cans 17c
None Such Mince Meat 9-oz. pkg. 12c	Stokely's Tomatoes Solid Pack No. 2/4 can 13c
Shredded Wheat National Bleuet Crisp, delicious 12-oz. box 11c	Del Monte Peas Early Garden Variety No. 2 cans 15c
1 X L Almonds Fancy grade soft shell per lb. 35c	Stokely's Corn Country Gentleman 2 No. 2 cans 25c
Georgia Pecans Soft shell nuts in Gophers per lb. 29c	Gulf Kist Oysters Excellent for Turkey dressing 5-oz. can 12c
Diamond Walnuts Soft shell nuts Fancy budded per lb. 25c	Airway Coffee Mellow mild blend ground at purchase 2-lb. can 19c
Long Type Walnuts Choice quality per lb. 18c	Dependable Coffee Edward's 25c 47c
Jell-O Your choice of fruit flavors or Jell-O chocolate pudding 3 pkgs. for 1-lb. box 14c	Nob Hill Coffee See it ground know it's fresh 1-lb. can 22c
Marshmallows Delicieux in salads 1-lb. box 15c	Bell's Poultry Seasoning 1-lb. can 10c
Libby Peaches Libby or Del Monte No. 2/4 can 18c	Orisco Vegetable shortening 1-lb. can 21c
Sliced Pineapple Libby or Del Monte No. 2/4 can 18c	Formay Blended shortening 1-lb. can 20c

Special Christmas Buys

## ASSOCIATED GROCERS

INDIVIDUALLY OWNED STORES

Wish You a Gloriously Merry Christmas!

<b>Pumpkin</b> No. 2 1/2 Can 10c	<b>Quality Poultry for Xmas</b> TURKEYS GEESE CHICKENS RABBITS Select Yours Now!	<b>Jello</b> ALL FLAVORS 5c
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<b>PEET'S LARGE</b> 27c	<b>Crystal White SOAP</b> 3 FOR 10c	<b>PALMOLIVE SOAP</b> 2 FOR 11c
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**Gulf Kist OYSTERS** 2 for 25c

<b>TALL MILK</b> 3 FOR 20c	<b>OCEAN SPRAY Cranberry Sauce</b> 16c	<b>SUPER SUDS</b> Small 9c Large 18c
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<b>Christmas MIXED Candies, Nuts</b> Chocolate Covered Cherries Gift Packages	<b>for SALADS</b> Black & White Shoestring Carrots No. 2 Can Shoestring Beets No. 2 Can 2 FOR 25c	<b>Christmas CIGARS and CIGARETTES</b>
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<b>Black Swan PEARS</b> No. 2 1/2..... 16c	<b>PEACHES</b> No. 2 1/2..... 15c	<b>FRUIT COCKTAIL</b> No. 1 2 For 25c
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<b>Del Maize Nibbllets CORN</b> 15c	<b>MORTON HOUSE Date Pudding</b> 10c	<b>BLACK &amp; WHITE Cut GREEN BEANS</b> No. 2 Can 2 FOR 25c
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<b>Xmas CANDY</b> 10c	<b>NONE SUCH MINCEMEAT</b> 12c	<b>Sunmaid Puffed Seeded RAISINS</b> 9c
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**Pillsbury's PANCAKE FLOUR** Small 10c, Large 18c

**GEO. H. COLBURN**  
645 Sartori Ave., Torrance Phone 622

**RICHARD COLBURN**  
1801 Cabrillo Ave., Torrance Phone 110

**DOAN'S MARKET**  
2223 Torrance Blvd., Torrance Phone 486  
We Stay Open Until Eight O'clock Christmas Eve